

# DM Parsley Sauce (gluten-free)



**Course:** Main Dish  
**Categories:** Sauce  
**Source:** Boxy House

**Serving size:** 8 Portions  
**Preparation time:**  
**Cooking time:**

## Ingredients

250ml / 8.4 fluid oz Cream  
250ml / 8.4 fluid oz Milk  
200ml / 6.75 fluid oz Chicken Stock  
1 Cups Chopped Parsley  
1 Whole Onion (Optional)  
Salt and Pepper to taste  
Cornflour (see directions)

## Directions

1. Place the Chicken Stock and onion into a pot along. Bring to the boil for 5 minutes, than reduce to a simmer and allow the onion to infuse for 10 minutes
2. In a bowl, mix 3-4 tablespoons of Corn Flour with a little cold water. Stir this into the boiling liquid. Whisk well to thicken. Repeat to thicken the sauce.
3. Add the cream and milk, bring back to the boil and reduce to a simmer. Blitz with the blender to make smooth and add the parsley. Season to taste, and keep warm before use.

## Notes